



Beef Stroganoff with Chanterelle Cream Sauce

1 lb. Fillet, rump or sirloin steak
Salt & freshly ground black pepper
2 Shallots, finely chopped
2 Tbsp. Olive oil
3 Tbsp. Brandy
2/3 Cup Beef stock

2 1/2 Cups sliced Chanterelles
5 Tbsp. Sour cream
1 Tsp. Dijon mustard
1/2 Sweet Gherkin pickle, chopped
3 Tbsp. Chopped fresh parsley

1) Season steak with salt, pepper, heat half the oil in pan, cook for 2 minutes. Transfer meat to a plate. **2)** Place pan over medium high heat, brown pan sediment. Stand back from pan, add brandy, tilt towards flame (or toss match in to ignite) and burn off the liquor vapor. Pour these juices over the meat. Cover, keep warm. **3)** Wipe pan clean, heat remaining oil, lightly brown the shallots. Add mushrooms, fry gently for 3-4 minutes to soften. **4)** Add beef stock, simmer for a few minutes, then add sour cream, mustard, gherkin together with steak and its juices. Simmer briefly, season to taste, stir in the chopped parsley. Serve with buttered noodles dressed with poppy seeds.